

# NANAMI IINO

## COMPOSITOR / BG PREP ARTIST

Email : Nanamivfx@gmail.com  
Website : nanamivfx.com

### SOFTWARE

- Nuke
- Mocha
- Silhouette
- Neat Video
- Syntheyes

### SKILLS

- 2D / 3D Compositing
- Multipass Compositing
- CG Integration
- 2D Relighting
- 2D / Planar / 3D Tracking
- 3D Projections
- Paintout
- Rotoscoping
- Colour Correction
- BG Prep
- Keying
- Set Extension
- Digital Makeup
- Grain Matching

### LANGUAGES

- English (Fluent)
- Japanese (Native)
- Korean (Basic Knowledge)

### INTERESTS

- Movies
- Reading
- Travel
- Fashion
- Cosmetics

### EDUCATION

#### Lost Boys | School of VFX

Vancouver, BC  
Advanced VFX Compositing | Sep 2020 - Sep 2021

#### Arbutus College

Vancouver, BC  
Hospitality Management | Sep 2015 - Mar 2016

### EXPERIENCE

#### Compositor

Boxel Studio, Vancouver BC | Aug 2025 - Sep 2025  
• Assisted in the compositing for a TV show, contributing to the visual effects.

#### Compositor

Ingenuity Studios, Vancouver BC | Apr 2025 - Aug 2025  
• Assisted in the compositing for a TV show, contributing to the visual effects.  
• Utilized Nuke to deliver high-quality composited shots.

#### Compositor

NOX VFX, Vancouver BC | May 2024 - Apr 2025  
• Worked collaboratively with a diverse team of artists and supervisors to ensure visual consistency across scenes.

#### Compositor

Ghost VFX, Vancouver BC | Jan 2022 - Feb 2023  
• Working directly with compositors, supervisors and other VFX artists to accomplish a variety of Compositing and BG prep tasks

#### Junior Compositor

Barnstorm VFX, Vancouver BC | Oct 2021 - Jan 2022  
• Working directly with compositors and supervisors to accomplish a variety of Compositing and BG prep tasks

#### Junior Compositor (Practicum)

Ghost VFX, Vancouver BC | Jul 2021 - Sep 2021  
• Working directly with compositors and supervisors to accomplish a variety of Compositing and BG prep tasks

#### Manager

JINYA Ramen Bar, Vancouver BC | Sep 2014 - Jan 2020  
• Established and created training programs to enhance employee knowledge of best practices, resulting in improved customer satisfaction.  
• Recruited and hired qualified candidates to fill open positions.  
• Coached team members on food safety and sanitation processes, customer service, menu education and up-selling techniques to drive revenue.